



PRODUCER PROFILE

Estate owned by:

Rapalino Family

Winemaker: Enzo Rapalino

Total acreage of vine: 7 HA

Winery Production: 45,000 btl

Region: PIEMONTE

BARBERA D'ALBA SUPERIORE DOC

WINE DESCRIPTION

Barbera d'Alba wines are some of the best examples of this grape variety, produced around the town of Alba and the surrounding Langhe hills. They are characterized by a deep color, low tannins and high levels of acidity. When young they offer fresh flavors of cherries, blueberries and raspberries. Being generally rich, bold and flavorful, they differ from Barbera d'Asti, which is considered lighter and more feminine. The "Superiore" designation is reserved for wines that must age for 12 months minimum, of which at least 4 months must be in oak barrels.

TASTING NOTES

Deep ruby red color with purple hues. The nose is intense and rich, with aromas of ripe red fruits and intriguing spicy sensations. Dry and well-rounded on the palate, with lively acidity and pleasant minerality. Long, fruity and savory finish.

FOOD PAIRING

A very food-friendly wine, ideal for every occasion. Ideal with charcuterie, ravioli, pasta with ragu sauce, risottos, grilled meat, game, and cheese.

VINEYARD & PRODUCTION INFO

Vineyard location:	Treiso and Magliano Alfieri communes
Vineyard size:	1 hectare
Soil composition:	Calcareous and clayish with sandy streaks
Training method:	Guyot
Elevation:	300 m a.s.l.
Vines/hectare:	5,000/hectare
Exposure:	Southeast
Age:	18 years (planted in 2000)
Harvest time:	3rd week of September
First vintage:	2004
Production:	7,000-8,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Barbera
Fermentation container:	Stainless steel tanks (8- 10 days at 24-26°C)
Maceration technique:	On the skins for 8-10 days with frequent pumping over
Aging container:	French oak barriques (30-40% new)
Length of aging:	12 months
Length of bottle aging:	6-8 months

ANALYTICAL DATA

Alcohol:	14.5 %
Acidity:	7.5 g/L
Res. sugar:	1.4 g/L
Dry extract:	32 g/L



Sustainable

